



Displayed Classics

artisan imported cheeses

\$32

brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty breads

seasonal variety of raw vegetables

\$25

asiago cream and herb buttermilk

assorted dips

\$20

spinach and roasted garlic, white bean-mascarpone cheese, hummus, gorgonzola-candied walnuts, pitas, lavosh, french bread

marinated roasted vegetables

\$28

eggplant, peppers, squash, asparagus, wild mushrooms, red onions, crusty breads

array of sushi rolls

\$45

sashimi, nigiri, rolls served with wasabi, soy, pickled ginger
~5 pieces per person

raw bar

served with bloody mary cocktail sauce, dijon aioli, red wine mignonette and fresh lemon wedges

seasonal east and west coast oysters^

\$9 each

snow crab claws

\$12 each

caribbean white shrimp

\$10 each

king crab legs

\$12 each

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.

^Consuming raw or undercooked meat, fish, shellfish, oysters or eggs may increase your risk of food borne illnesses